S. R. A.—B. A. I. 129. Issued February 19, 1918.

UNIVERSITY OF FLORIDA LIBRARIES 29

United States Department of Agriculture,

BUREAU OF ANIMAL INDUSTRY.

J. R. MOHLER, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

JANUARY, 1918.

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc. concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each, or 50 cents a year. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

CONTENTS.

	Page.
Changes in directory	2
Notices regarding meat inspection:	
Branding sterilized sausage	3
Amendments to meat-inspection regulations	3
Meats packed in borax	3
Meat and products for the Navy	4
The slacker can	4
Animals slaughtered under Federal inspection, December, 1917	5
Imports of food animals and of meats and meat food products	5
Inspection and testing of animals for Canada	6
Permitted disinfectant	6
Licenses for veterinary biological products	6
Leave to be adjusted before recommending acceptance of resignation	7
Leave for employees appointed outside of civil service	7
Leave without pay	7
Violations of laws	7
Publications in January	7
Organization of the Bureau of Animal Industry	8

CHANGES IN DIRECTORY.

Meat Inspection Inaugurated.

*791. Wimp Packing Co., 1119–1127 West Forty-seventh Place, Chicago, Ill.
*104. Iowa Packing Co. and Fuller Packing Co., subsidiary, Des Moines, Iowa.
*877. Chipley Packing Co., Chipley, Fla.
*723. Fred Frey, 2011 Branch Street, Cincinnati, Ohio.
*135. Tifton Packing Co., Tifton, Ga.

Meat Inspection Withdrawn.

91. Port Morris Packing House, New York, N. Y.
286. J. J. Buckley Co. (Inc.), Chester, Pa.
102. Kansas Packing Co., Hutchinson, Kans.

Meat Inspection Temporarily Suspended.

893. Tazewell Packing Co. (Inc.), North Tazewell, Va.
573. Columbia Conserve Co., Indianapolis, Ind.

U.S. DEPOSITORY

*Conducts slaughtering.

40538°—18

Change in Name of Establishment.

326. D. Colquhoun & Son (Inc.), 39 Earle Street, Central Falls, R. I., instead of D. Colquhoun & Son.

161. Sam C. Smith Co., 279 Dale Street, Waltham, Mass., instead of Waltham Manufacturing Co.

Change in Number of Establishment.

*3–XX Swift & Co., River Falls Street, Andalusia, Ala., instead of No. 1017.

Stations Added.

Helena, Mont., hog-cholera control, Dr. Rudolph Snyder, P. O. Box 844.

Logan, Utah, hog-cholera control, Dr. H. W. Willis, care Agricultural College.

Clemson College, S. C., hog-cholera control, Dr. C. F. Hartman, care Clemson College of Agriculture.

Dover, Del., hog-cholera control, Dr. Morris Zurkow, P. O. Box 295.

Chipley, Fla., meat inspection, Dr. John R. Aufente, care Chipley Packing Co.

Denver, Colo., hog-cholera control, Dr. C. F. Harrington, care State Veterinarian.

Honolulu, Hawaii, Navy meat inspection, Mr. Florens McCarthy, Room 39, Alexander Young Hotel.

Des Moines, Iowa, meat inspection, Dr. C. W. Deming, care Iowa Packing Co.

Tifton, Ga., meat inspection, Dr. James I. Martin, care Tifton Packing Co.

North Fork, W. Va., meat inspection, Mr. Wm. P. Collier.

Stations Discontinued.

Chester, Pa. (substation of Philadelphia, Pa.).

Hutchinson, Kans.

North Tazewell, Va.

Changes of Officials in Charge.

Jersey City, N. J., Dr. J. S. Jenison instead of Dr. F. C. Willson.

Davenport, Iowa, Dr. O. J. Huth instead of Dr. F. W. Miller.

Andalusia, Ala., Dr. E. N. Tierney instead of Dr. C. A. Klein.

Sioux City, Iowa, Dr. H. E. Pinkerton instead of Dr. C. M. McFarland.

East St. Louis, Ill., Dr. J. W. Joss instead of Dr. H. E. Pinkerton.

Changes in Addresses of Officials in Charge.

Dr. M. O. Anderson, 633 and 634 Live Stock Exchange Building, South St. Paul, Minn., instead of 408 Live Stock Exchange Building, South St. Paul, Minn.

Dr. George E. Golden, P. O. Box 752, Baton Rouge, La. (office Live Stock Extension Department, Louisiana State University), instead of P. O. Box 757, Baton Rouge, La.

Dr. F. H. Collins, 402 Post Office Building, Chattanooga, Tenn., instead of Middle Street, Station B.

Dr. R. N. Mead, care State Veterinarian, Salt Lake City, Utah, instead of 307 Hume-Mansur Building, Indianapolis, Ind.

Dr. H. C. Wilson, care State Department of Agriculture, room 212, State Capitol, Montgomery, Ala., instead of care Agricultural Experiment Station, Auburn, Ala.

Note.

The following corrections should be made on page 63 of the Directory:

Under Moultrie, Ga., place No. *970 before Swift & Co.; place *726, Neuhoff Abattoir & Packing Co., under Nashville, Tenn.

---

*Conducts slaughtering.

NOTICES REGARDING MEAT INSPECTION.

BRANDING STERILIZED SAUSAGE.

Attention is called to the fact that the item under the heading "Branding of Sterilized Sausage Unnecessary," in Service and Regulatory Announcements for November, 1917, page 120, refers only to sausage put up in *oil or brine*. The requirements for branding sausage put up in other ways remain unchanged.

AMENDMENT TO MEAT INSPECTION REGULATIONS.

The following information is given concerning Amendment 5 to B. A. I. Order 211:

1. The revocation of paragraph 4, section 7, regulation 16, discontinues the requirement that shipping packages be made with projecting sides or grooves for the protection of domestic meat labels. Many packing cases are now made of straw board and similar material which does not lend itself readily to protecting devices. In the interest of economy and the conservation of man power this paragraph is revoked and an opportunity given official establishments to demonstrate through the exercise of care in affixing the labels that the requirement as to grooves or projecting sides is no longer necessary for any form of package for *domestic commerce*.

2. Experience has demonstrated that the previous amendment to section 12, regulation 11, does not permit all the carcasses showing caseous lymphadenitis, which are regarded as edible, being utilized for food after proper sterilization. This amendment is intended to accomplish that purpose and will conserve for food certain carcasses which would be condemned under the regulations as they stood, while at the same time it will adequately protect the health of consumers.

3. Section 1 of regulation 18 is amended so as to authorize the employment of certain methods for rehandling products such as meat which has absorbed a foreign odor, stearin showing slight mold, or lard showing tank-water sourness in the first stage, which is capable of being made fit for food by cooking, washing, or remelting for the extraction of moisture or other foreign substances, or otherwise handled in a manner approved by the bureau. The amendment is in harmony with the bureau's conservation program and will effect an increased saving of products without sacrifice of a proper hygienic control.

4. The last paragraph of section 10, regulation 25, is amended to provide for the transfer of product from one official establishment to another for rehandling for food purposes as indicated in the foregoing item 3. Such transfers will be made under department seals in cars or other containers. The inspector at destination and the Washington office will be duly notified of each shipment by the prompt issuance and forwarding of M. I. Form 131 amended by striking out the words "alleged to be unsound, unwholesome, or otherwise unfit for food" and substituting therefor the statement "shipped for rehandling for food purposes." At some establishments there are no facilities for rehandling products by approved methods. It is therefore important to provide for shipment to an official establishment which is properly equipped.

5. Paragraph 8, section 5, regulation 27, governs the importation of pork prepared customarily to be eaten without cooking. The amendment of this paragraph requires refrigeration at a temperature not higher than 5° F. instead of 12° F. which formerly obtained, and in lieu of freezing, the product must be cooked, or cured and handled in accordance with recent instructions issued by the bureau. This change is necessary in order to have import products conform to the requirements for such products prepared in the United States and to safeguard properly the health of consumers.

MEATS PACKED IN BORAX.

Hereafter containers of meats packed in borax shall be conspicuously stenciled at the time of packing, in letters and figures not less than 1 inch in height, with a state-

ment showing that the product is for export, packed in preservatives, and giving the establishment number, in the following form:

FOR EXPORT
PACKED IN PRESERVATIVES
Est. ———

Preservative meat-inspection stamps shall be affixed and certificates issued only when the meat is about to be forwarded for immediate export.

Such meats shall be prepared and packed in compartments of the establishment separate and apart from the compartments in which any meat or product is prepared or packed for domestic use or consumption, or they may be packed in the regular packing room provided no other meat or product is allowed in the packing room during the time of such packing. In the latter case, after the packing is completed the packing room shall be thoroughly cleansed of the preservative before the packing of other articles therein is resumed.

When meats treated with borax are stored pending exportation they shall be held under bureau lock in a separate room, or in a substantially separated compartment, containing no other meat or meat food product.

Permission must be obtained from the Washington office before meats packed in borax are shipped from one official establishment to another or to an unofficial establishment for storage. After such permission has been granted the following instructions shall apply to shipments of this kind destined to official as well as unofficial establishments:

Government seals shall be applied to the cars in which such meats are shipped and a M. I. Form 109–F issued for each shipment showing the contents to be packed in borax. The inspector in charge at destination should make arrangements whereby he will be notified of the arrival of such shipments, in order that a bureau employee may be detailed to break the Government seals and supervise the removal of the product to the establishment, where it shall be stored under bureau lock in a separate room, or in a substantially separated compartment, containing no other meat or meat product, until such time as the meat is to be forwarded for immediate export, when a reinspection should be made and if the product is sound, healthful, wholesome and fit for human food the necessary export preservative stamps and certificates should be issued. However, in the case of product that is to be stored in a freezer it may be reinspected at the time it enters the establishment to avoid the necessity of defrosting the meat for reinspection at the time of export.

MEAT AND PRODUCTS FOR THE NAVY.

Referring to the instructions in Service and Regulatory Announcements for August, 1916, under the caption "Inspection of Meat and Products for the Navy," the attention of all inspectors concerned is directed to the need of care and vigilance in the supervision and inspection of such products throughout the several stages of preparation, so that there will be full compliance with the Navy specifications at official establishments where such products are packed. The specifications should be carefully considered and approval withheld in respect to products which do not meet their requirements. Inspectors in charge are requested to give the foregoing instructions special attention.

THE SLACKER CAN.

The following item, which appeared in the Weekly Bulletin of the United States Food Administration dated February 2, 1918, is reprinted here on account of its bearing upon canned meat and meat food products:

Slack filling of cans, an old evil in the canning industry, is not likely to survive the war. The partly-filled can of sauerkraut and tomatoes must go, like other slackers. Some canners believe that they have met all legal requirements when they bring their cans up to the low net content weight printed on their labels, as this

complies with the food law. But war has brought a shortage of tin, and the Food Administration will not tolerate the use of tin to hold water and air in slack-packed canned goods. Close watch will be kept for the slacker cans, and can-making companies asked to cut off supplies of containers to canners who do not cooperate by filling cans full. Slack packing the past season was too common in the case of berries, cherries, apples, sauerkraut, spinach, shrimp, oysters, clams, and sardines.

ANIMALS SLAUGHTERED UNDER FEDERAL INSPECTION, DECEMBER, 1917.

Station.	Cattle.	Calves.	Sheep.	Goats.	Swine.
Chicago	242,725	37,149	267,571	1,615	771,778
Fort Worth	53,551	34,264	3,896	1,654	62,024
Kansas City	143,165	23,950	66,143	7,226	254,728
National Stock Yards	69,369	13,862	25,889	3,043	156,920
Omaha	87,216	3,745	120,895	730	155,743
St. Louis	21,678	2,930	3,859	530	103,580
Sioux City	26,134	1,250	25,769	34	123,379
South St. Joseph	39,542	4,176	32,364	86	155,791
All other establishments	319,160	94,604	262,413	1,312	1,938,656
Total—December, 1917	1,002,540	215,930	808,799	16,230	3,722,599
December, 1916	844,385	184,533	1,033,110	9,889	5,267,042
12 months ending December, 1917	10,350,052	3,142,721	9,344,994	165,660	33,909,704
12 months ending December, 1916	8,310,458	2,367,403	11,941,366	198,909	43,083,703

IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS.

The statements following show the imports of food animals and of meats and meat food products inspected by the Bureau or Animal Industry during December, 1917, with figures for other periods for comparison.

Imports of food animals.

Country of export.	Cattle.	Swine.	Sheep.	Goats.
Mexico	8,934	.....	.....	1
Canada	5,995	3,273	5,116	.....
Great Britain	96	.....	100	.....
Total—December, 1917	15,025	3,273	5,216	1
December, 1916	33,424	139	1,721	1,597
12 months ending December, 1917	339,173	17,298	184,897	21,127
12 months ending December, 1916	298,616	2,481	118,833	33,766

Imports of meats and meat food products.

Country of export.	Fresh and refrigerated.		Canned and cured.	Other products.	Total weight.
	Beef.	Other.			
	Pounds.	*Pounds.*	*Pounds.*	*Pounds.*	*Pounds.*
Argentina	.....	.....	326,058	824,518	1,150,576
Australia	.....	.....	108,300	.....	108,300
Brazil	.....	.....	843,166	9,730	852,896
Canada	1,233,711	333,127	192,011	65,958	1,824,807
Uruguay	.....	.....	122,139	132,081	254,220
Other countries	.....	.....	28,634	28,783	57,417
Total—December, 1917	1,233,711	333,127	1,620,308	1,061,070	4,248,216
December, 1916	2,066,678	595,423	63,124	17,366	2,742,591
12 months ending December, 1917	17,248,564	10,075,658	10,179,755	8,977,845	46,481,822
12 months ending December, 1916	43,329,688	17,462,989	1,651,450	988,417	63,432,544

Condemned in December, 1917: Beef, 40,136 pounds; pork 18,385 pounds; total, 58,521 pounds. Refused entry: Beef, 29,633 pounds.

INSPECTION AND TESTING OF ANIMALS FOR CANADA.

The following changes have been made in the list of practicing veterinarians registered by the bureau and authorized to inspect and test with mallein horses, mules, and asses intended for export to Canada.

Name Added to List.

Dr. Herbert Killips, Oskaloosa, Iowa.

Names Removed From List.

Dr. F. F. Parker, Oskaloosa, Iowa.
Dr. N. F. Williams, Fort Worth, Tex.

PERMITTED DISINFECTANT.

In accordance with the provisions of B. A. I. Order 245, the bureau has granted permission for the use of "Germo-Cresolis" as a substitute for compound solution of cresol U. S. P. in the general disinfection of cars, yards, and other premises.

LICENSES FOR VETERINARY BIOLOGICAL PRODUCTS.

Licenses for the manufacture of veterinary biological products have been issued as follows for the remainder of the year 1918, under the act of Congress of March 4, 1913 (37 Stat. 832), and the regulations made thereunder (B. A. I. Order 196 and amendment):

License No.	Date.	Name and address of firm.	Products.
	1918		
17	Jan. 23	Beebe Laboratories (Inc.), 161–163 West Third Street and corner of Sherman and Exchange Streets, St. Paul, Minn.	*Bacillus abortus* vaccine (Bang); hemorrhagic septicemia vaccine; tetanus antitoxin.
39–A	Jan. 22	Purity Biological Laboratories, Chamber and Chicago Streets, Sioux City, Iowa.	Hemorrhagic septicemia vaccine (bovine); hemorrhagic septicemia vaccine (bovine); hemorrhagic septicemia vaccine (porcine).
50	Jan. 5	United States Standard Serum Co., Fortieth and Laurel Streets and 637 South Wood Street, Chicago, Ill.	Polyvalent vaccine (equine); streptococcus vaccine (equine).
52	Jan. 16	The Cutter Laboratory, Sixth and Grayson Streets, Berkeley, Cal.	Anthrax vaccine; antiblackleg serum; anti-calf-scour serum; antidistemper and anti-influenza serum; anti-hemorrhagic septicemia serum; anti-influenza vaccine; antistreptococcic serum; autogenous vaccine; *Bacillus abortus* vaccine; blackleg aggressin; blackleg filtrate; blackleg vaccine; calf-scour vaccine; canine distemper vaccine; hemorrhagic septicemia vaccine; influenza vaccine; mallein; mixed pneumonia vaccine; polyvalent mixed bacterin; staph-strep-coli vaccine; streptococcic vaccine; tetanus antitoxin; tuberculin.
52	Jan. 16	The Cutter Laboratory, Seventh and Dwight Way, Berkeley, Cal.	Antianthrax serum; anthrax spore vaccine.
54	Jan. 7	Kansas State Agricultural College, Veterinary Department, Manhattan, Kans.	Antiblackleg serum; blackleg vaccine; blackleg virus; germ-free blackleg vaccine.
113	Jan. 29	Bureau of Laboratories, Department of Health, New York City, foot of East Sixteenth Street, New York, N. Y.	Tetanus toxin.
114	Jan. 24	White Serum Company, 1317–1319 Adam Street, Nashville, Tenn.	Antihog-cholera serum; hog-cholera virus.
117–A	Jan. 16	The Kansas Blackleg Serum Co., Amarillo, Tex.	Germ-free blackleg vaccine.
122	Jan. 16	The Royal Biological Laboratories, Adams and Osage Street, Kansas City, Kans.	Abortion vaccine; anti-influenza vaccine; autogenous vaccine; canine distemper vaccine; colon vaccine; hemorrhagic septicemia vaccine (avian); hemorrhagic septicemia vaccine (bovine), mastitis vaccine; navel-ill vaccine; polyvalent vaccine; staphylococcic vaccine; streptococcic vaccine; white-scours vaccine.

LEAVE TO BE ADJUSTED BEFORE RECOMMENDING ACCEPTANCE OF RESIGNATION.

Before the acceptance of a resignation is recommended inspectors and others in charge are directed to see that the question of accrued leave is thoroughly considered and settled, and full explanation forwarded to the bureau with the recommendations.

LEAVE FOR EMPLOYEES APPOINTED OUTSIDE CIVIL SERVICE.

The Committee on Finance and Business Methods, having considered the status as regards leave of employees appointed "pending civil service certification" or "until further order," decides that such employees must be regarded as permanent and entitled to leave under the regulations, the leave to be computed from the date of appointment and not from the beginning of the third month as in the case of temporary employees.

LEAVE WITHOUT PAY.

The Secretary's memorandum No. 226, issued January 4, 1918, provides as follows:

All applications for leave without pay must be approved by the Chief Clerk of the Department. *In no such case shall such leave be taken until the applicant has been advised of its approval.* Each application must be supported by a memorandum setting forth the reasons for which the leave is requested. This procedure will supersede all rules and regulations in conflict herewith.

VIOLATION OF LAWS.

Fines and penalties were imposed in prosecutions for violation of regulatory laws, as reported to the bureau during the month of January, 1918, as follows:

MEAT-INSPECTION LAW.

Joseph F. Meyer, St. Louis, Mo., $100 and costs.
Harry and George Samsky, Newark, N. J., $25.

PUBLICATIONS IN JANUARY.

[The bureau keeps no mailing list for sending publications to individual employees, but publications are sent in bulk to inspectors in charge of distribution to members of their forces. The number of copies varies with the subject or nature of the publication and the number and class of employees. For example, in the case of a publication on a veterinary subject, sufficient copies are sent for the veterinarians. Inspectors in charge will use their judgment and distribute publications to best advantage. Additional copies will be furnished on request so far as possible.]

Department Bulletin 589. The 28-hour Law Regulating the Interstate Transportation of Live Stock: Its Purpose, Requirements, and Enforcement. By Harry Goding and A. Joseph Raub. Pp. 20, pls. 5, figs. 6.

Farmers' Bulletin 876. Making Butter on the Farm. By William White, Dairy Division. Pp. 23, figs. 17.

Farmers' Bulletin 898. Standard Varieties of Chickens. II. The Mediterranean and Continental Classes. By Rob R. Slocum, of the Animal Husbandry Division. Pp. 26, figs. 23.

Pork Production for 1918. U. S. Department of Agriculture Asks States to Increase Swine 5 to 50 per cent—Big Corn Crop Will Help. Pp. 8.

Office of the Secretary, Circular 84. The Agricultural Situation for 1918. A Series of Statements Prepared Under the Direction of the Secretary of Agriculture. Part I. Hogs: Hog Production Should be Increased. Pp. 24.

UNIVERSITY OF FLORIDA
3 1262 08850 3627

Leaflet A. I. 30. Preserving Eggs in Water-Glass Solution and Limewater. Pp. 2.

Amendment 5 to B. A. I. Order 211. Regulations Governing the Meat Inspection of the United States Department of Agriculture. (Amends regulations 11, 16, 18, 25, and 27.)

Amendment 3 to B. A. I. Order 245. Regulations Governing the Interstate Movement of Live Stock. (Revokes Amendment 1 and amends paragraph 2 of regulation 6, relating to the spread of hog cholera and swine plague.)

Amendment 1 to Joint Order No. 2. Regulations Governing the Sanitary Handling and Control of Hides, Fleshings, Hide Cuttings, Parings, and Glue Stock, Sheepskins and Goatskins and Parts Thereof, Hair, Wool, and Other Animal By-Products, Hay, Straw, Forage, or Similar Material Offered for Entry into the United States.

ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY.

Chief: JOHN R. MOHLER.
Assistant Chief: ———
Chief Clerk: CHARLES C. CARROLL.
Editor: JAMES M. PICKENS.
Animal Husbandry Division: GEORGE M. ROMMEL, chief.
Biochemic Division: M. DORSET, chief.
Dairy Division: B. H. RAWL, chief.
Field Inspection Division: A. W. MILLER, chief.
Meat Inspection Division: R. P. STEDDOM, chief.
Miscellaneous Division: A. M. FARRINGTON, chief.
Pathological Division: JOHN S. BUCKLEY, acting chief.
Quarantine Division: RICHARD W. HICKMAN, chief.
Tick Eradication Division: R. A. RAMSAY, chief.
Tuberculosis Eradication Division: J. A. KIERNAN, chief.
Zoological Division: B. H. RANSOM, chief.
Experiment Station: E. C. SCHROEDER, superintendent.
Office of Hog-Cholera Control: O. B. HESS in charge.
Office of Virus-Serum Control: H. J. SHORE in charge.
Office of Accounts: E. J. NEWMYER in charge.
Appointment Section: IRVING W. PEW in charge.

WASHINGTON : GOVERNMENT PRINTING OFFICE : 1918